Cuisinart®

INSTRUCTION BOOKLET

Recipe Booklet
Reverse Side



Frozen Yogurt-Ice Cream & Sorbet Maker	ICE-35

For your safety and continued enjoyment of this product, always read the instruction book carefully before using.

IMPORTANT SAFEGUARDS

When using an electrical appliance, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury, including the following:

1. **READ ALL INSTRUCTIONS BEFORE USING.**
2. To protect against risk of electric shock, do not place cord, plug, or base of appliance in water or any other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. **ALWAYS UNPLUG FROM OUTLET WHEN NOT IN USE, BEFORE PUTTING ON OR TAKING OFF PARTS, AND BEFORE CLEANING.**
5. Avoid contact with moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away during operation to reduce the risk of injury and/or damage to the appliance.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, or is dropped or damaged in any manner. Return the appliance to the nearest Cuisinart® Repair Center for examination, repair, electrical or mechanical adjustment.
7. The use of attachments not recommended by Cuisinart may cause fire, electric shock or risk of injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Keep hands and utensils out of freezer bowl while in use to reduce the risk of injury to persons or to the appliance itself. DO NOT USE SHARP OBJECTS OR UTENSILS INSIDE THE FREEZER BOWL! Sharp objects will scratch and damage the inside of the freezer bowl. A rubber spatula or wooden spoon may be used when the appliance is in the Off position.
11. Do not use the freezer bowl on flames, hot plates or stoves. Do not expose to heat source. Do not wash in dishwasher; doing so may cause risk of fire, electric shock or injury.

SAVE THESE INSTRUCTIONS

FOR HOUSEHOLD USE ONLY

NOTICE

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

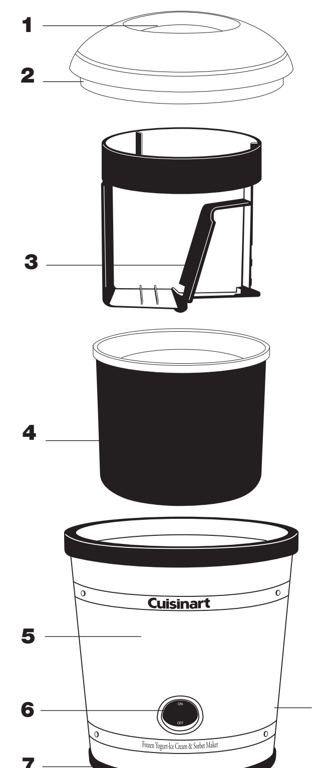
CAUTION

This appliance is for household use. Any servicing other than cleaning and user maintenance should be performed by an authorized service representative.

- Do not immerse base in water.
- To reduce the risk of fire or electric shock, do not disassemble the base. Note: the base does not contain any user-serviceable parts.
- Repairs should be made only by authorized personnel.
- Check voltage to be sure that the voltage indicated on the name plate agrees with your voltage.
- Never clean with scouring powders or hard implements.

FEATURES AND BENEFITS

1. **Ingredient Spout**
   Pour recipe ingredients through the spout. Also use to add ingredients, like chips or nuts, without interrupting the freezing cycle.
2. **Easy-Lock Lid**
   Transparent to let you watch the freezing process as it progresses. Lid is designed with four-position locking feature to easily lock to the base.
3. **Mixing Arm**
   Mixes and aerates ingredients in freezer bowl to create frozen dessert or drink.
4. **Freezer Bowl**
   Contains cooling liquid within a double insulated wall to create fast and even freezing. Double wall keeps the bowl cool and at an even temperature.
5. **Wood Veneer Bucket**
   Sturdy base finished with an attractive wood exterior looks great on any countertop.
6. **On/Off Switch**
7. **Rubber Feet (not shown)**
   Nonslip feet keep base stationary during use.
8. **Cord Storage (not shown)**
   Unused cord is easily pushed into the base to keep counters neat and safe.



BEFORE USING FOR THE FIRST TIME

DO NOT immerse the motor base in water. Wipe it with a damp cloth. Wash the lid, freezer bowl and mixing arm in warm soapy water to remove any dust or residue from the manufacturing and shipping process. DO NOT clean any of the parts with abrasive cleaners or hard implements.

FREEZING TIME AND BOWL PREPARATION

The freezer bowl must be completely frozen before you begin your recipe. The length of time needed to reach the frozen state depends on how cold your freezer is. For the most convenient frozen desserts and drinks, leave your freezer bowl in the freezer at all times. You can take it out any time for immediate use. In general, freezing time is between 6 hours and 22 hours. To determine whether the bowl is completely frozen, shake it. If you do not hear liquid moving, the cooling liquid is frozen. Before freezing, wash and dry the bowl. Wrap it in a plastic bag to prevent freezer burn. We recommend that you place the freezer bowl in the back of your freezer where it is coldest.

Reminder: Your freezer should be set to 0°F to ensure proper freezing of all foods.

MAKING FROZEN DESSERTS OR DRINKS

1. Use Cuisinart's recipes from the pages that follow, or use your own recipe, making sure it yields 2 quarts or less. Do not fill the freezer bowl higher than ½" from the top. The ingredients will increase in volume during the freezing process. For best results, prepare ingredients in a container from which it is easy to pour.
2. Remove the freezer bowl from the freezer. (Remove plastic bag if you have wrapped freezer bowl.) Place freezer bowl on the center of the base.

   NOTE: Bowl will begin to defrost quickly once it has been removed from freezer. Use it immediately after removing from freezer.
3. Place mixing arm in freezer bowl. Arm does not fit tightly. It just rests in the center of the bowl, with the circle side facing up.
4. Place lid on base. Easy-lock lid mechanism allows lid to rest on base in multiple positions.
5. Turn the On/Off switch to On position. Freezer bowl will begin to turn.
6. Immediately pour recipe ingredients through ingredient spout.
7. Frozen desserts or drinks will be done in 25 to 35 minutes. The time will depend on the recipe and volume of the dessert or drink you are making. When the mixture has thickened to a soft-serve consistency, it is done. If you desire a firmer consistency, transfer the dessert or drink to an airtight container and store in the freezer for two or more hours.

   NOTE: Do not store frozen desserts or drinks in the freezer bowl. Desserts and drinks will stick to the side of the freezer bowl and may damage the bowl. Store only in a plastic airtight container.

ADDING INGREDIENTS

Ingredients such as chips and nuts should be added about 5 minutes before the recipe is complete. Once the dessert or drink has begun to thicken, add the ingredients through the ingredient spout. Nuts and other ingredients should be no larger than a chocolate chip.

SAFETY FEATURE

The Cuisinart® Frozen Yogurt-Ice Cream & Sorbet Maker is equipped with a safety feature that automatically stops the unit if the motor overheats. This may occur if the dessert or drink is extremely thick, if the unit has been running for an excessively long period of time, or if added ingredients (nuts, etc.) are in extremely large pieces. To reset the unit, turn the On/Off switch to the Off position. Let the unit cool off. After a few minutes, you may turn the unit on again and continue making the dessert or drink.

CLEANING AND STORAGE

Cleaning

Clean the freezer bowl, mixing arm and lid in warm soapy water. DO NOT PUT FREEZER BOWL IN THE DISHWASHER. Wipe motor base clean with damp cloth. Standard wood polish or waxes are suitable to use on wood housing. DO NOT CLEAN FREEZER BOWL AND HOUSING WITH ABRASIVE CLEANSERS OR IMPLEMENTS. Dry all parts thoroughly.

Storage

Keep unit out of direct sun as sunlight may fade wood housing.

DO NOT put freezer bowl in freezer if bowl is wet. DO NOT store lid, mixing arm, or base in freezer. You may store the freezer bowl in the freezer for convenient, immediate use. Before freezing, wrap the bowl in a plastic bag to prevent freezer burn. Do not store frozen desserts or drinks in the freezer bowl in the freezer for more than 30 minutes at a time. Transfer frozen desserts or drinks to an airtight container for longer storage in the freezer.

WARRANTY

LIMITED THREE-YEAR WARRANTY

This warranty supersedes all previous warranties on the Cuisinart® Frozen Yogurt-Ice Cream & Sorbet Maker.

This warranty is available to consumers only. You are a consumer if you own a Cuisinart® Frozen Yogurt-Ice Cream & Sorbet Maker that was purchased at retail for personal, family or household use. Except as otherwise required under applicable state law, this warranty is not available to retailers or other commercial purchasers or owners.

We warrant that your Cuisinart® Frozen Yogurt-Ice Cream & Sorbet Maker will be free of defects in material or workmanship under normal home use for three years from the date of original purchase.

We recommend that you visit our website, **www.cuisinart.com** for a fast, efficient way to complete your product registration. However, product registration does not eliminate the need for the consumer to maintain the original proof of purchase in order to obtain the warranty benefits. In the event that you do not have proof of purchase date, the purchase date for purposes of this warranty will be the date of manufacture.

If your Cuisinart® Frozen Yogurt-Ice Cream & Sorbet Maker should prove to be defective within the warranty period, we will repair it, or if we think necessary, replace it. To obtain warranty service, please call our Consumer Service Center toll-free at 1-800-726-0190 or write to:

Cuisinart, 7811 North Glen Harbor Blvd., Glendale, AZ 85307.

To facilitate the speed and accuracy of your return, please also enclose $10.00 for shipping and handling of the product (California residents need only supply proof of purchase and should call 1-800-726-0190 for shipping instructions). Please also be sure to include a return address, description of the product defect, product serial number, and any other information pertinent to the product's return. Please pay by check or money order.

NOTE: For added protection and secure handling of any Cuisinart® product that is being returned, we recommend you use a traceable, insured delivery service. Cuisinart cannot be held responsible for in-transit damage or for packages that are not delivered to us. Lost and/or damaged products are not covered under warranty.

Your Cuisinart® Frozen Yogurt-Ice Cream & Sorbet Maker has been manufactured to strict specifications and has been designed for use with the Cuisinart® Frozen Yogurt-Ice Cream & Sorbet Maker accessories and replacement parts. These warranties expressly exclude any defects or damages caused by accessories, replacement parts or repair service other than those that have been authorized by Cuisinart.

These warranties do not cover any damage caused by accident, misuse, shipment or other than ordinary household use.

These warranties exclude all incidental or consequential damages. Some states do not allow the exclusion of or limitation of incidental or consequential damages, so the foregoing limitation may not apply to you.

CALIFORNIA RESIDENTS ONLY

California law provides that for In-Warranty Service, California residents have the option of returning a nonconforming product (A) to the store where it was purchased or (B) to another retail store which sells Cuisinart® products of the same type. The retail store shall then, according to its preference, either repair the product, refer the consumer to an independent repair facility, replace the product, or refund the purchase price less the amount directly attributable to the consumer's prior usage of the product. If the above two options do not result in the appropriate relief to the consumer, the consumer may then take the product to an independent repair facility if service or repair can be economically accomplished. Cuisinart and not the consumer will be responsible for the reasonable cost of such service, repair, replacement, or refund for nonconforming products under warranty.

California residents may also, according to their preference, return nonconforming products directly to Cuisinart for repair or, if necessary, replacement by calling our Consumer Service Center toll-free at 800-726-0190. Cuisinart will be responsible for the cost of the repair, replacement, and shipping and handling for such nonconforming products under warranty.

BEFORE RETURNING YOUR CUISINART® PRODUCT

Important: If the nonconforming product is to be serviced by someone other than Cuisinart's Authorized Service Center, please remind the servicer to call our Consumer Service Center to ensure that the problem is properly diagnosed, the product serviced with the correct parts, and to ensure that the product is still under warranty.

150 Milford Road,
East Windsor, NJ 08520

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NOTES

Chocolate Sauce

Makes about 1 cup

1 cup semisweet chocolate, chopped
¾ cup heavy cream
1½ tablespoons light corn syrup
½ teaspoon pure vanilla extract
pinch sea salt
pinch ground cinnamon

Place the chocolate in a mixing bowl; reserve.

In a small, heavy-bottomed saucepan, combine the cream, corn syrup, vanilla, salt and cinnamon. Set over low heat and bring to a strong simmer. Immediately pour over the reserved chocolate and let sit for five minutes before whisking to combine. Use immediately, or keep warm over a pot of warm water.

Nutritional information per serving (2 tablespoons):
Calories 230 (61% from fat) • carb. 21g • pro. 2g • fat 16g • sat. fat 10g • chol. 30mg • sod. 25mg • calc. 25mg • fiber 2g

Raspberry Sauce

This works well with more than just frozen desserts. Serve over pancakes or crêpes for your loved ones.

Makes about 1 cup

2 cups frozen raspberries, thawed
½ cup fresh raspberries
1 tablespoon granulated sugar
pinch sea salt
pinch orange zest

Insert the large metal chopping blade into the bowl of a Cuisinart® Food Processor. Add both thawed and fresh raspberries and process for 15 seconds. Add remaining ingredients and process for an additional 45 seconds. Strain through a fine mesh strainer and discard the seeds. Taste and adjust sugar amount to personal preference.

Nutritional analysis per serving (2 tablespoons):
Calories 30 (2% from fat) • carb. 6g • pro. 0g • fat 0g • sat. fat 0g • chol. 0mg • sod. 15mg • calc. 7mg • fiber 2g

Pistachio Birthday Cake

Makes 16 servings

½ cup unsalted butter, cubed
6 ounces semisweet chocolate, chopped
60 chocolate wafer cookies (Nabisco® brand works well)
1 recipe Pistachio Ice Cream (page 8), softened
½ cup chopped pistachios, toasted

In a heat-proof bowl set over a pot of simmering water, combine the butter and chocolate. Stirring occasionally, let sit until *just* melted. Reserve.

In the bowl of a Cuisinart® Food Processor, fitted with the chopping blade, add the chocolate wafer cookies. Pulse until finely chopped. Add the melted butter/chocolate mixture through the feed tube of the processor and pulse until completely combined. Press ⅔ of the chocolate crumb mixture into the bottom of a 10-inch spring-form pan. Place in freezer; chill 10 to 15 minutes to let crust harden. Remove from freezer and spread half of the ice cream over the chilled chocolate crust. Cover with plastic and return to freezer for about 30 minutes, or until just firm. Sprinkle the reserved chocolate crumb mixture over the chilled iced cream and return to freezer again to chill, for about 30 minutes. Spread the remaining ice cream evenly over the top and smooth completely with an offset spatula. Cover and chill in the freezer for a minimum of 4 hours, or overnight to completely firm the cake. Before serving, remove the ice cream cake from the pan and press the chopped pistachios around the sides of the cake. Serve on chilled plates.

Nutritional information per serving:
Calories 490 (63% from fat) • carb. 39g • pro. 8g • fat 36g • sat. fat 19g • chol. 190mg • sod. 250mg • calc. 125mg • fiber 2g

SAUCES

Caramel Sauce

While we love this sauce on our ice creams and gelati, it can also be used as a dipping sauce for fruit and cake.

Makes about 1 cup

¾ cup granulated sugar
½ teaspoon sea salt
¼ cup water (enough so that the consistency when mixed with the sugar and salt is similar to wet sand)
1 tablespoon light corn syrup
⅓ cup heavy cream
3 tablespoons unsalted butter, cut into ½-inch cubes

In a medium, heavy-bottomed saucepan, stir together the sugar, salt, water and corn syrup. Be sure to clean the inside walls of the pan if there is any sugar on the sides (a clean, wet pastry brush works best). Set over medium-low heat and cook until the sugar mixture turns a very light amber color (about 10 to 15 minutes). Once the sugar mixture has a light amber color, take it off the stove and slowly stir in the cream. After the cream has been incorporated, slowly whisk in the butter, one piece at a time, continually whisking to emulsify until all the butter has been added. Use immediately, or keep warm over a pot of warm water.

Nutritional information per serving (2 tablespoons):
Calories 150 (46% from fat) • carb. 20g • pro. 0g • fat 8g • sat. fat 5g • chol. 25mg • sod. 140mg • calc. 7mg • fiber 0g

½ teaspoon ground cinnamon
6 tablespoons unsalted butter, melted
1 recipe Cheesecake Ice Cream (page 5), softened
2 cups Raspberry Mint Sorbet (page 17), softened

Preheat oven to 350°F.

Place graham cracker crumbs, sugar, cinnamon, and melted butter in small bowl. Using a fork, mix until fully combined. Pat crumb crust evenly into a 10-inch spring-form pan. Bake in preheated oven for 15 minutes, or until crust is set and *just* starting to color. Reserve on a cooling rack.

Spread the cheesecake ice cream evenly over the cooled graham crack crust. Cover with plastic wrap and freeze for about 15 minutes. Remove and then add the sorbet on top of the set cheesecake ice cream and using a small spatula, swirl into the ice cream. Note: This process works best if the ice cream is just slightly firmer than the sorbet.

Cover with plastic; freeze for 3 to 4 hours, or overnight.

To serve, remove the "cheesecake" from the freezer and remove from spring-form pan. Slice, using a sharp knife that has been run under hot water, and serve immediately on cold plates.

Nutritional information per serving:
Calories 410 (57% from fat) • carb. 40g • pro. 5g • fat 26g • sat. fat 16g • chol. 85mg • sod. 270mg • calc. 77mg • fiber 1g

Ice Cream Terrine

Use any of your favorite flavors in this simple frozen dessert.

Makes 8 to 10 servings

4 cups Simple Chocolate Ice Cream (page 3), softened
2 cups Peppermint Patty Ice Cream (page 4), softened

Line a 9-inch loaf pan with plastic wrap. Add 2 cups of the chocolate ice cream and smooth using an offset spatula. Cover with plastic wrap and freeze for about 30 to 40 minutes, or until hardened.

Remove the plastic wrap and add the peppermint patty ice cream on top of the hardened chocolate ice cream. Smooth the top using an offset spatula. Cover with plastic wrap and freeze again for another 30 to 40 minutes, or until the peppermint patty ice cream is hardened.

Finally, add the remaining 2 cups of the chocolate ice cream on top of the hardened peppermint patty. Smooth well with an offset spatula and cover with plastic wrap. Freeze for 1 to 2 hours, or overnight.

To serve, remove the terrine from the freezer and invert onto a chilled plate. Remove plastic wrap and discard. To remove the creases from the plastic wrap, run an offset spatula under warm water and smooth the top and sides of the terrine so there are no lines.

Slice and serve immediately on cold plates.

Nutritional information per serving (based on 10 servings):
Calories 355 (56% from fat) • carb. 37g • pro. 3g • fat 23g • sat. fat 14g • chol. 78mg • sod. 50mg • calc. 73mg • fiber 1g

melt the chocolate and butter together. Stir to combine and cool to room temperature.

Remove the gelato/brownies from the freezer. Place a cooling rack on top of a wax/parchment-lined pan. Place the gelato/brownie pieces on top of the cooling rack, leaving about ½-inch space in between each one. Using a ladle, slowly pour the melted chocolate/butter mixture over each gelato/brownie. Be sure that the chocolate fully covers the gelato. Let the chocolate harden and then freeze for 15 minutes, or overnight (covered with wax paper).

Nutritional information per bonbon:
Calories 400 (52% from fat) • carb. 46g • pro. 6g • fat 25g • sat. fat 14g • chol. 120mg • sod. 105mg • calc. 54mg • fiber 4g

Triple Chocolate Brownies

Makes 35 brownies

nonstick cooking spray
1 cup unsalted butter, cubed
6 ounces unsweetened chocolate, finely chopped
2 ounces bittersweet chocolate, finely chopped
1 tablespoon cocoa powder
4 large eggs
1 large egg yolk
2 cups granulated sugar
1 cup packed light brown sugar
2 teaspoons instant espresso powder
2 teaspoons pure vanilla extract
¾ cup unbleached, all-purpose flour
¼ cup cake flour, not self-rising
1 teaspoon table salt
¾ cup bittersweet chocolate chips

Preheat oven to 375°F. Coat a shallow ridged baking pan with cooking spray and then line with parchment; reserve.

Add the butter and chocolates to a heatproof bowl and place over a pot of simmering water. Once both are completely melted, stir in the cocoa powder and set aside to cool to room temperature. Reserve.

In the bowl of a Cuisinart® Stand Mixer fitted with the mixing paddle or using a Cuisinart® Hand Mixer fitted with the mixing beaters, mix the eggs and egg yolk on speed 3 until lightened, about 30 seconds. Add the granulated and brown sugars and beat on speed 4 until light and thickened, another 30 seconds to 1 minute. Add the instant espresso and vanilla; beat until well combined. Stir the flours and salt into the reserved chocolate mixture. Add the chocolate/flour mixture to the egg/sugars mixture and mix on speed 1 until *just* incorporated. With the mixer running, add the chocolate chips. Pour into prepared pan. Bake for about 25 to 30 minutes, or until edges are dry. When fully cooled, cut into rounds using a 2¼-inch round pastry cutter.

Nutritional information per brownie:
Calories 190 (47% from fat) • carb. 24g • pro. 2g • fat 11g • sat. fat 6g • chol. 45mg • sod. 70mg • calc. 10mg • fiber 1g

Frozen Raspberry Swirl Cheesecake

What better to do with cheesecake ice cream than make a frozen cheesecake? Complete with the traditional graham cracker crust, this version of an American classic will become a new favorite.

Makes 16 servings

1½ cups graham cracker crumbs
2 tablespoons granulated sugar

one cookie. Place another cookie on top of the ice cream and press down until the ice cream just reaches the edge of the cookies. Continue with each set of cookies. Wrap each ice cream sandwich in plastic wrap and chill in a freezer until firm (about 20 minutes).

Nutritional information per serving (2 cookies, not including ice cream):
Calories 200 (36% from fat) • carb. 29g • pro. 2g • fat 8g • sat. fat 4g • chol. 30mg • sod. 90mg • calc. 15mg • fiber 1g

Mango and Ginger "Cupcakes"

So simple and quick to make, these create a beautiful dessert.

Makes 12 servings

nonstick cooking spray
40 gingersnap cookies (Nabisco® works well)
6 tablespoons unsalted butter, melted
3 cups Mango Frozen Yogurt (Page 14)

Preheat oven to 350°F.

Coat a twelve-cup muffin pan with nonstick cooking spray; reserve.

Place the cookies in the bowl of a Cuisinart® Food Processor fitted with the chopping blade. Pulse ten times to break up; process until finely ground. Gradually add the melted butter through the feed tube of the food processor while pulsing the mixture. Pulse until fully combined. Evenly divide the crumb mixture among the twelve cups in the prepared muffin pan. Pat crumbs well into each cup. Bake in preheated oven for 10 minutes, or until crust is just set. Cool completely on rack.

Once ginger cups are fully cooled, very carefully remove from pan (this can be done by inverting and gently tapping on the bottom of the pan. Place ginger cups on a serving tray and using a large ice cream dasher, scoop about ¼ cup of frozen yogurt into each cup.

Serve immediately.

Nutritional information per cupcake:
Calories 210 (35% from fat) • carb. 31g • pro. 4g • fat 8g • sat. fat 5g • chol. 15mg • sod. 190mg • calc. 109mg • fiber 2g

Espresso Chocolate Bonbons

The ultimate chocolate lover's dessert.

Makes 35 bonbons

1 recipe Triple Chocolate Brownies (recipe follows)
5½ cups Espresso Gelato (page 11)

Chocolate Glaze
30 ounces bittersweet or semisweet chocolate, roughly chopped
¼ cup unsalted butter, cubed

Using a 2¼-inch round pastry cutter, cut 35 rounds out of the pan of brownies; reserve remaining brownie bits for another use. Reserve cut brownies on a wax/parchment paper-lined pan that will be able to fit in your freezer.

Using a 2-inch ice cream scoop, place one scoop of the gelato on each brownie round. Cover with wax paper and freeze for about 15 minutes, or until fully hardened.

While the ice cream/brownies are chilling, make the chocolate glaze. In a heatproof bowl set over a pot of simmering water,

Once the simple syrup is ready, add the mint leaves and salt. Let the mixture steep for 15 to 20 minutes. If you desire a milder mint flavor, remove and discard the mint leaves after steeping, but for a more intense sorbet blend the syrup/mint mixture using a Cuisinart® Immersion Blender.

Add the raspberries and, using a Cuisinart® Immersion Blender, blend the mixture until smooth. Strain through a fine mesh strainer. Cover and refrigerate 2 to 3 hours, or overnight.

Turn the Cuisinart® Ice Cream Maker on; pour the mixture into the frozen freezer bowl and let mix until thickened, about 30 to 35 minutes. The sorbet will have a soft, creamy texture. If a firmer consistency is desired, transfer the sorbet to an airtight container and place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving.

Nutritional information per serving (based on ½ cup):
Calories 190 (1% from fat) • carb. 50g • pro. 1g • fat 0g • sat. fat 0g • chol. 0mg • sod. 10mg • calc. 19mg • fiber 4g

FROZEN DESSERTS

Chocolate Cocoa Nib and Pecan Sandwich Cookies

A step above the traditional ice cream sandwich cookies. If you cannot find cocoa nibs, miniature chocolate chips can be substituted, or you can double the amount of pecans.

Makes 24 cookies (for 12 ice cream sandwiches)

- ⅓ cup cocoa powder
- 1⅓ cups bread flour
- ¾ teaspoon baking powder
- ¼ teaspoon table salt
- 1 tablespoon instant espresso powder
- ½ cup unsalted butter, room temperature and cubed
- 1 cup granulated sugar
- 1 large egg
- 1 teaspoon pure vanilla extract
- 3 tablespoons cocoa nibs (can be found in most gourmet or cooking stores)
- ¼ cup chopped pecans, toasted
- 1½ cups "your favorite" ice cream

Preheat oven to 350°F.

Combine the cocoa powder, flour, baking powder, salt and espresso powder in a small bowl. Whisk to blend; reserve.

Place the butter in the bowl of a Cuisinart® Stand Mixer, fitted with the mixing paddle. Using medium speed (4 to 5) cream until smooth. Gradually add the sugar and mix until creamy. Add the egg and vanilla and mix until combined. Add the dry ingredients and, using a low speed (2 to 3) mix until fully incorporated. Add the cocoa nibs and pecans and mix on low until *just* combined.

Using a small ice cream scoop (about 1½ inches in diameter) scoop the dough onto a parchment-lined cookie sheet (each round should be about 2 tablespoons). Use a cup to flatten each cookie mound down.

Bake in the preheated oven for about 20 minutes, or until the cookie looks dry but not firm. Let cookies fully cool before assembling.

To assemble: Using a small ice cream scoop, scoop about 2 tablespoons of your favorite ice cream onto the flat part of

Prepare a simple syrup with the water, sugar and salt by adding all three to a medium saucepan set over medium-low heat. Cook mixture until the sugar is fully dissolved.

While syrup is cooking, combine both chocolates in a medium bowl; reserve. Gradually add the warm simple syrup to the cocoa powder by whisking constantly until smooth. Pour mixture over the combined chopped chocolate. Let sit for 5 minutes; add the vanilla and stir to combine. Cover and refrigerate 2 to 3 hours, or overnight.

Turn the Cuisinart® Ice Cream Maker on; pour the mixture into the frozen freezer bowl and let mix until thickened, about 30 to 35 minutes. The sorbet will have a soft, creamy texture. If a firmer consistency is desired, transfer the sorbet to an airtight container and place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving.

Nutritional information per serving (based on ½ cup):
Calories 210 (29% from fat) • carb. 38g • pro. 3g • fat 7g • sat. fat 4g • chol. 0mg • sod. 70mg • calc. 8mg • fiber 3g

Lemon Basil Sorbet

The basil adds a nice undertone to the sorbet, but any one of your favorite herbs could be substituted.

Makes about 7 cups

3½ cups water
2⅔ cups granulated sugar
3 tablespoons lemon zest, divided
2 cups packed fresh basil
pinch salt
3½ cups fresh lemon juice

Prepare a lemon simple syrup with the water, sugar and 2 tablespoons of the lemon zest by adding all three to a medium saucepan set over medium-low heat. Cook mixture until the sugar is fully dissolved. Remove from heat. Once the simple syrup is ready, add the basil and salt. Let the mixture steep for 30 minutes. Stir in the lemon juice. Cover and refrigerate 2 to 3 hours, or overnight.

Strain the chilled mixture through a fine mesh strainer. Turn the Cuisinart® Ice Cream Maker on; pour the mixture into the frozen freezer bowl and let mix until thickened, about 30 to 35 minutes. When the sorbet is almost done, add the reserved zest through the opening on top of the ice cream maker and let churn until combined. The sorbet will have a soft, creamy texture. If a firmer consistency is desired, transfer the sorbet to an airtight container and place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving.

Nutritional information per serving (based on ½ cup):
Calories 150 (0% from fat) • carb. 39g • pro. 0g • fat 0g • sat. fat 0g • chol. 0mg • sod. 0mg • calc. 14mg • fiber 1g

Raspberry Mint Sorbet

Makes about 8 cups

3 cups water
2 cups granulated sugar
1 cup packed mint leaves
6 cups frozen raspberries, thawed
pinch table salt

Prepare a simple syrup with the water and sugar by adding both to a medium saucepan set over medium-low heat. Cook mixture until the sugar is fully dissolved.

In a medium saucepan, heat the strawberries, honey and lemon juice on low for about 5 minutes, or until just softened. Strain, discarding liquid, and cool. Once the strawberries are cooled, stir into the yogurt/sugar mixture. Cover and refrigerate 2 to 3 hours, or overnight.

Turn the Cuisinart® Ice Cream Maker on; pour the mixture into the frozen freezer bowl and let mix until thickened, about 30 to 35 minutes. The frozen yogurt will have a soft, creamy texture. If a firmer consistency is desired, transfer the frozen yogurt to an airtight container and place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving.

Nutritional information per serving (based on ½ cup):
Calories 130 (7% from fat) • carb. 26g • pro. 4g • fat 1g • sat. fat 1g • chol. 5mg • sod. 105mg • calc. 180mg • fiber 2g

SORBETS

Coconut Cardamom Sorbet

Makes about 8 cups

- 2¼ cups water
- 2 cups granulated sugar
- 1 whole vanilla bean, halved and seeds scraped
- 2 tablespoons whole cardamom pods, toasted and crushed*
- ¼ teaspoon table salt
- 4 cups unsweetened coconut milk

Combine the water, sugar, vanilla bean (including the pod), toasted cardamom pods and salt in a medium saucepan set over medium-high heat. Bring mixture *just* to a boil and then remove from heat. Let mixture steep for 1 hour; strain and discard pods.

Add the coconut milk to the strained mixture. Cover and refrigerate overnight.

Turn the Cuisinart® Ice Cream Maker on; pour the mixture into the frozen freezer bowl and let mix until thickened, about 30 to 35 minutes. The sorbet will have a soft, creamy texture. If a firmer consistency is desired, transfer the sorbet to an airtight container and place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving.

*To toast, place whole cardamom pods in a small skillet set over low heat. Once pods are fragrant, remove and transfer to a cutting board. Crush with a mortar and pestle, or with the bottom of a heavy glass.

Nutritional information per serving (based on ½ cup):
Calories 210 (46% from fat) • carb. 28g • pro. 1g • fat 11g • sat. fat 11g • chol. 0mg • sod. 50mg • calc. 2mg • fiber 0g

Dark Chocolate Sorbet

A step away from ordinary sorbets, our Dark Chocolate Sorbet is a real treat.

Makes about 8 cups

- 4 cups water
- 2¼ cups granulated sugar
- ½ teaspoon table salt
- 4 ounces unsweetened chocolate, chopped
- 4 ounces bittersweet chocolate, chopped
- 1¼ cups cocoa powder, sifted
- 1½ teaspoons pure vanilla extract

place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving.

Nutritional information per serving (based on ½ cup):
Calories 140 (25% from fat) • carb. 11g • pro. 7g • fat 4g • sat. fat 3g • chol. 15mg • sod. 55mg • calc. 177mg • fiber 0g

Chocolate Pretzel Frozen Yogurt

The combination of the chocolate and the salt from the pretzel is a standout in this tangy and sweet dessert.

Makes about 7 cups

- 2 cups low-fat milk
- 1 cup granulated sugar, divided
- pinch table salt
- 4 large egg yolks
- ½ cup cocoa powder
- 6 ounces bittersweet chocolate, chopped
- 8 cups whole milk plain yogurt, strained through a cheesecloth for 2 to 4 hours
- 1 teaspoon pure vanilla extract
- 2 cups chopped chocolate-covered pretzels

Add milk, half of the sugar, and salt to a medium saucepan. Over medium-low heat, gradually bring the mixture *just* to a boil.

While the milk/sugar mixture is heating, add the remaining sugar to a mixing bowl with the egg yolks. Using a hand mixer on low speed or a whisk, beat until mixture is pale and thick.

Once the milk/sugar mixture has reached a boil, slowly whisk in the cocoa powder until smooth. Whisk ⅓ of the milk/cocoa mixture into the yolk/sugar mixture. Add another ⅓ and then return the combined mixture to the remaining milk/cocoa in the saucepan. Over medium-low heat, stirring constantly in a figure-eight rotation with a wooden spoon, heat the mixture until it coats the back of the spoon. This mixture must NOT boil or the yolks will overcook – the process should only take a few minutes. Strain directly into a bowl containing the chopped chocolate, and cool to room temperature. Cover and refrigerate 2 to 3 hours, or overnight.

Turn the Cuisinart® Ice Cream Maker on; pour the mixture into the frozen freezer bowl and let mix until thickened, about 30 to 35 minutes. When the frozen yogurt is almost done churning, add the chopped pretzels through the top of the ice cream maker. The frozen yogurt will have a soft, creamy texture. If a firmer consistency is desired, transfer the frozen yogurt to an airtight container and place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving.

Nutritional information per serving (based on ½ cup):
Calories 370 (33% from fat) • carb. 56g • pro. 9g • fat 15g • sat. fat 7g • chol. 65mg • sod. 280mg • calc. 178mg • fiber 2g

Low-Fat Strawberry Frozen Yogurt

The tanginess of the yogurt comes through in this frozen treat.

Makes about 7 cups

- 48 ounces low-fat plain yogurt, strained
- ⅔ cup granulated sugar
- ¼ teaspoon table salt
- 1½ teaspoons pure vanilla extract
- 3 tablespoons light corn syrup
- 1½ pounds strawberries, hulled and halved
- 2 tablespoons honey
- 2 tablespoons fresh lemon juice

In a large bowl, whisk the yogurt with the sugar, salt, vanilla and corn syrup; reserve.

Mango Frozen Yogurt

Be sure to use fresh, ripe mangoes. The better the mango, the better the frozen yogurt.

Makes about 8 cups

- 7 cups low-fat plain yogurt, strained through a cheese-cloth for 2 to 4 hours
- ⅔ cup granulated sugar
- 5 mangoes, peeled, pitted and coarsely chopped
- 2 teaspoons fresh lime juice

In a large mixing bowl, whisk the yogurt and sugar together; reserve.

Using a Cuisinart® Blender, purée the mangoes with the lime juice and 1 cup of the yogurt mixture. Combine with the remaining yogurt/sugar mixture. Cover and refrigerate 1 to 2 hours, or overnight.

Turn the Cuisinart® Ice Cream Maker on; pour the mixture into the frozen freezer bowl and let mix until thickened, about 30 to 35 minutes. The frozen yogurt will have a soft, creamy texture. If a firmer consistency is desired, transfer the frozen yogurt to an airtight container and place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving.

Nutritional information per serving (based on ½ cup):
Calories 130 (7% from fat) • carb. 27g • pro. 4g • fat 1g • sat. fat 1g • chol. 5mg • sod. 65mg • calc. 182mg • fiber 2g

Rich Vanilla Frozen Yogurt

While part-skim or fat-free yogurt can be substituted, to get the real flavor and richness of this frozen yogurt it is best to use the whole milk variety.

Makes about 8 cups

- 2 tablespoons light corn syrup
- 2 tablespoons honey
- ¼ cup water
- 3 vanilla beans, split and seeds scraped
- 8 cups whole milk plain yogurt, strained through a cheesecloth for 2 to 4 hours
- 1½ teaspoon pure vanilla extract
- 1¼ cups granulated sugar
- pinch table salt

Add the corn syrup, honey, water and vanilla beans to a medium saucepan. Bring mixture to a boil and then simmer until reduced by half; cool and reserve.

In a large mixing bowl, whisk the yogurt, reserved honey/water/vanilla reduction, vanilla extract, sugar and salt together. Whisk until the sugar has dissolved. Cover and refrigerate 2 to 3 hours, or overnight.

Turn the Cuisinart® Ice Cream Maker on. Discard the vanilla beans and pour the mixture into the frozen freezer bowl and let mix until thickened, about 30 to 35 minutes. The frozen yogurt will have a soft, creamy texture. If a firmer consistency is desired, transfer the frozen yogurt to an airtight container and

Tiramisu Gelato

A true Italian treat, our Tiramisu Gelato pulls the flavors from the traditional dish and adds a frozen twist to serve on a hot summer day.

Makes about 7 cups

2	cups whole milk
1	cup heavy cream
1	vanilla bean, halved and seeds scraped
¾	cup granulated sugar
¼	teaspoon table salt
2	tablespoons Kahluà®
1	tablespoon rum
2	tablespoons brewed espresso
5	large eggs
2	cups mascarpone, room temperature
2	cups amaretti cookies, finely grated

Add milk, cream, vanilla bean (including the pod), half of the sugar, salt, liquor and espresso to a medium saucepan. Over medium-low heat, gradually bring the mixture *just* to a boil.

While the milk/cream mixture is heating, prepare an ice bath in a large mixing bowl for the custard.

Combine the eggs and remaining sugar in a medium bowl. Using a hand mixer on low speed or a whisk, beat until mixture is pale and thick.

Once the milk/cream mixture has reached a boil, slowly whisk ⅓ of it into the egg/sugar mixture. Add another ⅓ and then return the combined mixture to the remaining milk/cream in the saucepan. Over medium-low heat, stirring constantly in a figure-eight rotation with a wooden spoon, heat the mixture until it coats the back of the spoon. This mixture must NOT boil or the eggs will overcook – the process should only take a few minutes. Strain (discarding vanilla pod) directly into a bowl set in the prepared ice bath and cool to room temperature.

Add the mascarpone to the bowl of a Cuisinart® Stand Mixer fitted with the paddle attachment. Mix on medium-low (speeds 3 to 4) until creamy. Slowly add the prepared gelato custard into the mascarpone with the mixer running. Beat until completely homogenous with no lumps. Cover and refrigerate 2 to 3 hours, or overnight.

Turn the Cuisinart® Ice Cream Maker on; pour the mixture into the frozen freezer bowl and let mix until thickened, about 30 to 35 minutes. The gelato will have a soft, creamy texture. If a firmer consistency is desired, transfer the gelato to an airtight container and place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving.

Nutritional analysis per serving (based on ½ cup):
Calories 310 (62% from fat) • carb. 19g • pro. 7g • fat 22g • sat. fat 13g • chol. 170mg • sod. 210mg • calc. 105mg • fiber 0g

Strain into a container and cool to room temperature. Cover and refrigerate 2 to 3 hours, or overnight.

Turn the Cuisinart® Ice Cream Maker on; pour the mixture into the frozen freezer bowl and let mix until thickened, about 30 to 35 minutes. The gelato will have a soft, creamy texture. If a firmer consistency is desired, transfer the gelato to an airtight container and place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving.

Nutritional analysis per serving (based on ½ cup):
Calories 240 (37% from fat) • carb. 30g • pro. 7g • fat 10g • sat. fat 4g • chol. 235mg • sod. 105mg • calc. 140mg • fiber 3g

Chai Gelato

A favorite in coffeehouses across the country can now be made and frozen in your own home.

Makes about 8 cups

- 6 cups whole milk
- 1 teaspoon cardamom pods
- 1½ teaspoons whole cloves
- 3 whole cinnamon sticks
- 1½ teaspoons black peppercorns
- 2 star anise pods
- ½ teaspoon orange zest
- 2 pieces fresh ginger, 1 x ½-inch each
- 8 bags chai tea
- 1½ cups granulated sugar
- ¼ teaspoon table salt
- 3 tablespoons honey
- 8 large eggs

Add milk to a medium saucepan set over medium-low heat and gradually bring the milk *just* to a boil. Remove from heat and stir in the spices, orange zest, ginger and tea. Let steep for 15 to 20 minutes. Strain, discarding solids.

Add half of the sugar, salt and honey to the steeped milk. Over medium-low heat, gradually bring the mixture *just* to a boil.

While the milk/sugar mixture is heating, combine the eggs and remaining sugar in a medium bowl. Using a hand mixer on low speed or a whisk, beat until mixture is pale and thick.

Once the milk/sugar mixture has reached a boil, slowly whisk ⅓ of it into the egg/sugar mixture. Add another ⅓ and then return the combined mixture to the remaining milk in the saucepan. Over medium-low heat, stirring constantly in a figure-eight rotation with a wooden spoon, heat the mixture until it coats the back of the spoon. This mixture must NOT boil or the eggs will overcook – the process should only take a few minutes. Strain into a container and cool to room temperature. Cover and refrigerate 2 to 3 hours, or overnight.

Turn the Cuisinart® Ice Cream Maker on; pour the mixture into the frozen freezer bowl and let mix until thickened, about 30 to 35 minutes. The gelato will have a soft, creamy texture. If a firmer consistency is desired, transfer the gelato to an airtight container and place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving.

Nutritional analysis per serving (based on ½ cup):
Calories 180 (26% from fat) • carb. 28g • pro. 6g • fat 6g • sat. fat 3g • chol. 120mg • sod. 120mg • calc. 131mg • fiber 0g

the cinnamon sticks and the vanilla beans (including the pods). Let steep for 20 to 30 minutes. Strain; discard cinnamon sticks and pods. Add the brown sugar and salt to the steeped milk mixture. Set over medium-low heat and bring *just* to a boil. While that is heating, combine the eggs and granulated sugar in a medium bowl. Using a hand mixer on low speed or a whisk, beat until mixture is pale and thick.

Once the steeped milk mixture has reached a boil, slowly whisk ⅓ of it into the egg/sugar mixture. Add another ⅓ of the mixture, then return the combined mixture to the remaining steeped milk mixture in the saucepan. Over medium-low heat, stirring constantly in a figure-eight rotation with a wooden spoon, heat the mixture until it coats the back of a spoon. This mixture must NOT boil or the eggs will overcook – the process should only take a few minutes. Strain and bring to room temperature. Cover and refrigerate 2 to 3 hours, or overnight.

While the ice cream base is chilling, purée the blueberries in a Cuisinart® Blender. Strain puréed blueberries if a smoother gelato is desired. Reserve.

Turn the Cuisinart® Ice Cream Maker on; pour both the gelato base and the puréed blueberries into the frozen freezer bowl and let mix until thickened, about 30 to 35 minutes. The gelato will have a soft, creamy texture. If a firmer consistency is desired, transfer the gelato to an airtight container and place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving.

Nutritional analysis per serving (based on ½ cup):
Calories 170 (52% from fat) • carb. 17g • pro. 4g • fat 10g • sat. fat 6g • chol. 110mg • sod. 95mg • calc. 84mg • fiber 0g

Espresso Gelato

For an extra boost for the adult crowd, serve a scoop of our Espresso Gelato in a glass ice cream dish, and then top with coffee liqueur.

Makes about 7 cups

- 4½ cups whole milk
- 3 cups espresso beans
- 1½ cups brewed espresso
- 1½ cups granulated sugar
- 15 large egg yolks
- ¼ teaspoon table salt

Add milk to a medium saucepan set over medium-low heat. Gradually bring the milk to a boil. Remove from heat and stir in the espresso beans. Let steep for 15 to 20 minutes. Strain; discard beans.

Add the espresso and half of the sugar to the steeped milk. Over a medium-low heat, gradually bring *just* to a boil.

While the milk/espresso mixture is heating, combine the yolks and remaining sugar in a medium bowl. Using a hand mixer on low speed or a whisk, beat until mixture is pale and thick.

Once the milk/espresso mixture has reached a boil, slowly whisk ⅓ of it into the yolk/sugar mixture. Add another ⅓ of the mixture and then return the combined mixture to the remaining milk/espresso in the saucepan. Over medium-low heat, stirring constantly in a figure-eight rotation with a wooden spoon, heat the mixture until it coats the back of the spoon. This mixture must NOT boil or the yolks will overcook – the process should only take a few minutes.

Cut the peaches into ½-inch pieces and place in a small saucepan. Add the lemon juice, butter and dark brown sugar. Set over medium-low heat and cook until peaches are *just* softened; reserve.

In a medium saucepan set over medium-low heat, add the milk, cream, half of the granulated sugar, salt, cinnamon and vanilla. Whisk to combine and bring the mixture *just* to a boil.

While the milk/cream mixture is heating, combine the yolks and remaining sugar in a medium bowl. Use a hand mixer or whisk until mixture is pale and thick.

Once the milk/cream mixture has come to a slight boil, whisk about ⅓ of the hot mixture into the yolk/sugar mixture. Add another ⅓ of the mixture, then return the combined mixture to the saucepan. Using a wooden spoon, stir the mixture constantly over the low heat until it thickens slightly and coats the back of the spoon. This mixture must NOT boil or the yolks will overcook – the process should only take a few minutes.

Pour the mixture through a fine mesh strainer. Mix with the reserved peaches and, using a Cuisinart® Immersion Blender, pulse 2 to 3 times until the peaches are slightly blended but large pieces still remain. Bring the ice cream base to room temperature. Cover and refrigerate 1 to 2 hours, or overnight.

Turn the Cuisinart® Ice Cream Maker on; pour the mixture into the frozen freezer bowl and let mix until thickened, about 30 to 35 minutes.

While ice cream is churning, prepare the "crumble" mixture. In a medium skillet, add the oats, sugar and butter. Heat over medium-low heat until the butter is melted and the oats are coated. Add the flour and salt; continue to cook an additional 4 to 5 minutes. Remove, cool and reserve.

When the ice cream is almost fully churned, gradually add the cooled crumble mixture through the top of the ice cream maker; let mix until fully combined.

The ice cream will have a soft, creamy texture. If a firmer consistency is desired, transfer the ice cream to an airtight container and place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving.

Nutritional analysis per serving (based on ½ cup):
Calories 260 (56% from fat) • carb. 27g • pro. 3g • fat 17g • sat. fat 10g • chol. 115mg • sod. 95mg • calc. 42mg • fiber 1g

GELATOS

Blueberry Gelato

While summer-fresh blueberries are best in this Italian-style gelato, frozen fruit (thawed) will do off-season.

Makes 8 cups

- 2½ cups whole milk
- 6 whole cinnamon sticks
- 2 whole vanilla beans, halved and seeds scraped
- ½ cup packed dark brown sugar
- ¼ teaspoon table salt
- 6 large eggs
- 1¼ cups granulated sugar
- 3 cups fresh blueberries

Pour milk into a medium saucepan. Over medium-low heat, gradually bring the milk to a boil. Turn the burner off and stir in

boil. Remove from heat; let mixture steep for 1 to 2 hours. After steeping, add the cream and salt and gradually return the mixture *just* to a boil over medium-low heat.

While the milk/pistachio/cream mixture is heating, combine the yolks and remaining sugar in a medium bowl. Using a hand mixer on low speed or a whisk, beat until mixture is pale and thick.

Once the milk/pistachio/cream mixture has come to a slight boil, whisk about ⅓ of the hot mixture into the yolk/sugar mixture. Add another ⅓ of the mixture, then return the combined mixture to the saucepan. Using a wooden spoon, stir the mixture constantly over the low heat until it thickens slightly and coats the back of the spoon. This mixture must NOT boil or the yolks will overcook – the process should only take a few minutes.

Stir in the almond extract and pour the mixture through a fine mesh strainer (discard the vanilla pods); bring to room temperature. Cover and refrigerate 1 to 2 hours, or overnight.

Turn the Cuisinart® Ice Cream Maker on; pour the mixture into the frozen freezer bowl and let mix until thickened, about 30 to 35 minutes. When the ice cream is almost done churning, add the chopped pistachios through the opening at the top of the ice cream maker. The ice cream will have a soft, creamy texture. If a firmer consistency is desired, transfer the ice cream to an airtight container and place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving.

Nutritional analysis per serving (based on ½ cup):
Calories 310 (72% from fat) • carb. 17g • pro. 6g • fat 25g • sat. fat 14g • chol. 200mg • sod. 140mg • calc. 126mg • fiber 0g

Summer Peach Crumble

Your favorite summer dessert, frozen. You'll be amazed how much this ice cream tastes like it was fresh out of the oven.

Makes about 7 cups

1 pound ripe peaches
1 teaspoon fresh lemon juice
2 tablespoons unsalted butter
½ cup packed dark brown sugar
½ cup whole milk
2 cups heavy cream
⅔ cup granulated sugar
¼ teaspoon table salt
¼ teaspoon ground cinnamon
2 teaspoons pure vanilla extract
4 large egg yolks

Crumble Mixture

¾ cup rolled oats, not quick cooking
2 tablespoons packed dark brown sugar
3 tablespoons unsalted butter
3 tablespoons unbleached, all-purpose flour
¼ teaspoon table salt

Blanch the peaches: Bring a large pot of water to a boil. While water is heating, use a paring knife and score an "X" into the bottom of each peach. Prepare an ice bath by filling a large bowl with cold water and some ice. Once the pot of water has come to a boil, carefully dip the scored peaches in by using a mesh strainer or colander. Only keep the peaches in the water for about 5 seconds and then immediately transfer to the ice bath to keep the peaches from cooking. Once the peaches are cool enough to handle, peel, halve and pit the peaches.

Mexican Style Chocolate Ice Cream

This ice cream can be spicy for some, so adjust the cayenne to your personal taste.

Makes about 8 cups

2½ cups whole milk
2½ cups heavy cream
2 teaspoons pure vanilla extract
1½ teaspoons ground cinnamon
¼ teaspoon cayenne
¾ teaspoon table salt
1 cup granulated sugar
8 large egg yolks
8 ounces bittersweet chocolate, roughly chopped

In a medium saucepan set over medium-low heat, add the milk, cream, vanilla, spices, salt and half of the sugar. Whisk to combine and bring the mixture *just* to a boil.

While the milk/cream mixture is heating, combine the yolks and remaining sugar in a medium bowl. Using a hand mixer on low speed or a whisk, beat until mixture is pale and thick.

Place the chopped chocolate in a separate mixing bowl; reserve.

Once the milk/cream mixture has come to a slight boil, whisk about ⅓ of the hot mixture into the yolk/sugar mixture. Add another ⅓ of the mixture, then return the combined mixture to the saucepan. Using a wooden spoon, stir the mixture constantly over the low heat until it thickens slightly and coats the back of the spoon. This mixture must NOT boil or the yolks will overcook – the process should only take a few minutes.

Pour the mixture through a fine mesh strainer into the bowl of the reserved chocolate; bring to room temperature. Cover and refrigerate 1 to 2 hours, or overnight.

Turn the Cuisinart® Ice Cream Maker on; pour the mixture into the frozen freezer bowl and let mix until thickened, about 30 to 35 minutes. The ice cream will have a soft, creamy texture. If a firmer consistency is desired, transfer the ice cream to an airtight container and place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving.

Nutritional analysis per serving (based on ½ cup):
Calories 300 (65% from fat) • carb. 23g • pro. 4g • fat 23g • sat. fat 13g • chol. 160mg • sod. 140mg • calc. 85mg • fiber 1g

Pistachio Ice Cream

An old standby takes center stage in the Cuisinart® Ice Cream Maker. We love this flavor in our Ice Cream Birthday Cake on page 21, or just scoop into your favorite cone.

Makes about 7 cups

3½ cups whole milk
2 whole vanilla beans, halved and seeds scraped
¾ cup granulated sugar
2 cups raw pistachios, shelled
3 cups heavy cream
½ teaspoon table salt
8 large egg yolks
¼ teaspoon pure almond extract
½ cup roasted, chopped pistachios

In a medium saucepan set over medium-low heat, add the milk, vanilla beans (including the pods), half of the sugar and the whole pistachios. Stir to combine and bring the mixture *just* to a

Turn the Cuisinart® Ice Cream Maker on; pour the mixture into the frozen freezer bowl and let mix until thickened, about 30 to 35 minutes. The ice cream will have a soft, creamy texture. If a firmer consistency is desired, transfer the ice cream to an airtight container and place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving.

Nutritional analysis per serving (based on ½ cup):
Calories 260 (62% from fat) • carb. 21g • pro. 3g • fat 18g • sat. fat 11g • chol. 165mg • sod. 50mg • calc. 87mg • fiber 0g

Fresh Mint Ice Cream with Chocolate Cookies

Always a winning combination, fresh mint and chocolate take the forefront in this rich and creamy ice cream.

Makes about 7 cups

- 2⅓ cups whole milk
- 2⅓ cups heavy cream
- 1¼ cups granulated sugar
- ¼ teaspoon table salt
- 2 teaspoons pure vanilla extract
- 3 cups packed fresh mint leaves
- 7 large egg yolks
- 2 cups crushed chocolate sandwich cookies (about 15 cookies)

In a medium saucepan set over medium-low heat, add the milk, cream, half of the granulated sugar, salt, and vanilla. Whisk to combine and bring the mixture *just* to a boil. Remove from heat and add the mint leaves; let steep for 20 to 30 minutes. If you desire a milder mint flavor, remove and discard the mint leaves after steeping, but for a more intense ice cream blend the milk/mint mixture using a Cuisinart® Immersion Blender.

While the milk/cream mixture is heating, combine the yolks and remaining sugar in a medium bowl. Using a hand mixer on low speed or a whisk, beat until mixture is pale and thick.

Once the milk/cream mixture has come to a slight boil, whisk about ⅓ of the hot mixture into the yolk/sugar mixture. Add another ⅓ of the mixture, then return the combined mixture to the saucepan. Using a wooden spoon, stir the mixture constantly over the low heat until it thickens slightly and coats the back of the spoon. This mixture must NOT boil or the yolks will overcook – the process should only take a few minutes.

Pour the mixture through a fine mesh strainer. Bring the ice cream base to room temperature. Cover and refrigerate 1 to 2 hours, or overnight.

Turn the Cuisinart® Ice Cream Maker on; pour the mixture into the frozen freezer bowl and let mix until thickened, about 30 to 35 minutes. When the ice cream is almost fully churned, gradually add the crushed cookies through the top of the ice cream maker; let mix until fully combined.

The ice cream will have a soft, creamy texture. If a firmer consistency is desired, transfer the ice cream to an airtight container and place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving.

Nutritional analysis per serving (based on ½ cup):
Calories 330 (56% from fat) • carb. 32g • pro. 5g • fat 21g • sat. fat 12g • chol. 165mg • sod. 115mg • calc. 126mg • fiber 2g

and heat until melted. Add the bananas; cook for about 2 minutes, or until fragrant and softened. Carefully stir in the rum and cook for an additional 2 minutes, or until slightly thickened. Remove from heat. Strain the banana/sugar mixture, reserving the sugar syrup and bananas in separate bowls. Cover and refrigerate the sugar syrup 1 to 2 hours, or overnight.

Remove the vanilla pod from the steeped milk/cream mixture; discard pod. Stir the lemon juice into the bananas and then mix into the steeped milk/cream. Cover and refrigerate mixture 1 to 2 hours, or overnight.

Turn the Cuisinart® Ice Cream Maker on; pour the banana mixture into the frozen freezer bowl and let mix until thickened, about 30 to 35 minutes.

While ice cream is churning, melt the bittersweet chocolate in a bowl set over a pot of simmering water; reserve.

When the ice cream is almost fully churned, gradually add the sugar syrup; let mix until fully combined. Once the sugar syrup has been mixed, add the walnuts through the top of the ice cream maker; let mix until combined. Right before the ice cream is done, drizzle the melted chocolate into the churning ice cream. The ice cream will have a soft, creamy texture. If a firmer consistency is desired, transfer the ice cream to an airtight container and place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving.

Nutritional analysis per serving (based on ½ cup):
Calories 260 (62% from fat) • carb. 22g • pro. 3g • fat 19g • sat. fat 9g • chol. 35mg • sod. 90mg • calc. 38mg • fiber 2g

Rich Vanilla Bean Ice Cream

For the true vanilla lover; be sure to use a fresh vanilla bean to capture the intense flavor.

Makes about 7 cups

2⅓	cups whole milk
2 ½	cups heavy cream
1¼	cups granulated sugar
	pinch table salt
1	whole vanilla bean, halved and seeds scraped
7	large egg yolks

In a medium saucepan set over medium-low heat, add the milk, cream, half of the sugar, salt and the scraped vanilla bean (including the pod). Whisk to combine and bring the mixture *just* to a boil.

While the milk/cream mixture is heating, combine the yolks and remaining sugar in a medium bowl. Using a hand mixer on low speed or whisk, beat until mixture is pale and thick.

Once the milk/cream mixture has come to a slight boil, whisk about ⅓ of the hot mixture into the yolk/sugar mixture. Add another ⅓ of the mixture, then return the combined mixture to the saucepan. Using a wooden spoon, stir the mixture constantly over low heat until it thickens slightly and coats the back of the spoon. This mixture must NOT boil or the yolks will overcook – the process should only take a few minutes.

Pour the mixture through a fine mesh strainer (discard the vanilla pod) and bring to room temperature. Cover and refrigerate 1 to 2 hours, or overnight.

container and place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving.

Nutritional information per serving (based on ½ cup):
Calories 490 (43% from fat) • carb. 69g • pro. 3g • fat 24g • sat. fat 15g • chol. 75mg • sod. 60mg • calc. 81mg • fiber 2g

Cheesecake Ice Cream

This ice cream is excellent all alone in a cup, or go to page 21 and make our Frozen Raspberry Swirl Cheesecake for a real showstopper.

Makes about 7 cups

- 16 ounces cream cheese, room temperature, cut into 2-inch pieces
- 1⅓ cups granulated sugar
- ¾ teaspoon table salt
- ¼ cup mascarpone, room temperature
- 1¼ cups whole milk, room temperature
- 1¼ cups heavy cream
- 2½ teaspoons pure vanilla extract
- ½ cup sour cream, room temperature

Put the cream cheese in the bowl of a Cuisinart® Stand Mixer. Fitted with the mixing paddle, mix the cream cheese, on medium speed (about 4 or 5) until very smooth. With the mixer running, gradually add the sugar and salt; mix until homogenous. Add the mascarpone and mix until well combined. Slowly add the milk, cream and vanilla; mix until smooth. Use the fold function to mix in the sour cream. Cover and refrigerate 1 to 2 hours, or overnight.

Turn the Cuisinart® Ice Cream Maker on; pour the mixture into the frozen freezer bowl and let mix until thickened, about 30 to 35 minutes. The ice cream will have a soft, creamy texture. If a firmer consistency is desired, transfer the ice cream to an airtight container and place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving.

Nutritional information per serving (based on ½ cup):
Calories 320 (67% from fat) • carb. 22g • pro. 4g • fat 24g • sat. fat 15g • chol. 85mg • sod. 260mg • calc. 79mg • fiber 0g

Banana Walnut Chip Ice Cream

Do not be intimidated by the multiple steps in this ice cream. The end result of frozen banana, toasted walnuts and flecks of chocolate makes it worth every minute.

Makes about 7 cups

- ¾ cup whole milk
- 2½ cups heavy cream
- 1 whole vanilla bean, halved and seeds scraped
- ½ teaspoon pure vanilla extract
- ½ teaspoon table salt
- ½ cup packed dark brown sugar
- 1 tablespoon water
- 3 tablespoons unsalted butter
- 3 large bananas, cut into 1-inch pieces
- 2 tablespoons rum
- ½ teaspoon fresh lemon juice
- ¾ cup toasted walnuts, roughly chopped
- 6 ounces bittersweet chocolate, roughly chopped

In a medium saucepan set over medium-low heat, bring the milk, cream, vanilla bean (including the pod), vanilla extract and the salt *just* to a boil. Remove from heat; let mixture steep for 30 minutes.

While the milk/cream mixture is steeping, heat the sugar with water in a large skillet until it begins to sizzle. Stir in the butter

Peanut Butter Cup Ice Cream

One of the easiest ice creams to make, the rich peanut butter flavors in this ice cream will have your friends and family in awe.

Makes about 8 cups

- 1⅓ cups good quality peanut butter (not natural)
- ¾ cup granulated sugar
- 1⅔ cups whole milk
- 2¼ cups heavy cream
- 1½ teaspoons pure vanilla extract
- 1¼ cups chopped chocolate peanut butter cup candies (about 22 miniature peanut butter cups)

In a medium mixing bowl, use a hand mixer on low speed to combine the peanut butter and sugar until smooth. Add the milk and mix on low speed until the sugar is dissolved, about 1 to 2 minutes. Stir in the heavy cream and vanilla. Cover and refrigerate 1 to 2 hours, or overnight.

Turn the Cuisinart® Ice Cream Maker on; pour the mixture into the frozen freezer bowl and let mix until thickened, about 30 to 35 minutes. Five minutes before mixing is completed, add the chopped candy through the top and let mix in completely.

The ice cream will have a soft, creamy texture. If a firmer consistency is desired, transfer the ice cream to an airtight container and place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving.

Nutritional information per serving (based on ½ cup):
Calories 340 (67% from fat) • carb. 22g • pro. 8g • fat 27g • sat. fat 11g • chol. 50mg • sod. 160mg • calc. 61mg • fiber 2g

Peppermint Patty Ice Cream

Not your ordinary mint ice cream, our Peppermint Patty calls for a lot of bright green fresh mint for a real natural flavor.

Makes about 7 cups

- 1½ cups whole milk
- 3 cups packed fresh mint leaves
- 1 cup plus 2 tablespoons granulated sugar
- pinch table salt
- 3 cups heavy cream
- 1½ tablespoons pure vanilla extract
- 1½ cup chopped peppermint patties

In a medium saucepan set over medium-low heat, bring the milk *just* to a boil. Remove from heat and add the mint leaves; let steep for 20 to 30 minutes. If you desire a milder mint flavor, remove and discard the mint leaves after steeping, but for a more intense ice cream blend the milk/mint mixture using a Cuisinart® Immersion Blender.

Add the sugar and salt to the steeped milk/mint mixture. Use a hand mixer on low speed or whisk to combine, until the sugar is dissolved. Stir in the heavy cream and vanilla. Cover and refrigerate 1 to 2 hours, or overnight.

Turn the Cuisinart® Ice Cream Maker on; pour the mixture into the frozen freezer bowl and let mix until thickened, about 30 to 35 minutes. Five minutes before mixing is completed, add the chopped candy through the top and let mix in completely. The ice cream will have a soft, creamy texture. If a firmer consistency is desired, transfer the ice cream to an airtight

SIMPLE ICE CREAMS

Simple Vanilla Ice Cream

This ice cream can easily be dressed up by adding your favorite chopped candies or sprinkles at the end of churning.

Makes about 7 cups

- 1½ cups whole milk
- 1 cup plus 2 tablespoons granulated sugar
- pinch table salt
- 3 cups heavy cream
- 1½ tablespoons pure vanilla extract

In a medium bowl, use a hand mixer on low speed or whisk to combine the milk, sugar and salt until the sugar is dissolved. Stir in the heavy cream and vanilla. Cover and refrigerate 1 to 2 hours, or overnight.

Turn the Cuisinart® Ice Cream Maker on; pour the mixture into the frozen freezer bowl and let mix until thickened, about 30 to 35 minutes. The ice cream will have a soft, creamy texture. If a firmer consistency is desired, transfer the ice cream to an air-tight container and place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving.

Nutritional information per serving (based on ½ cup):
Calories 260 (67% from fat) • carb. 19g • pro. 2g • fat 20g • sat. fat 12g • chol. 75mg • sod. 45mg • calc. 66mg • fiber 0g

Simple Chocolate Ice Cream

For a real treat, serve this with our Chocolate Sauce on page 22.

Makes about 8 cups

- 1 cup cocoa powder
- ⅔ cup granulated sugar
- ½ cup packed dark brown sugar
- pinch table salt
- 1¾ cups whole milk
- 3¾ cups heavy cream
- 1 tablespoon pure vanilla extract

Place the cocoa, sugars and salt in a medium bowl; whisk to combine. Add the milk and, using a hand mixer on low speed or a whisk, beat to combine until the cocoa, sugars and salt are dissolved. Stir in the heavy cream and vanilla. Cover and refrigerate 1 to 2 hours, or overnight.

Turn the Cuisinart® Ice Cream Maker on; pour the mixture into the frozen freezer bowl and let mix until thickened, about 30 to 35 minutes. The ice cream will have a soft, creamy texture. If a firmer consistency is desired, transfer the ice cream to an air-tight container and place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving.

Nutritional information per serving (based on ½ cup):
Calories 290 (67% from fat) • carb. 20g • pro. 3g • fat 22g • sat. fat 13g • chol. 80mg • sod. 45mg • calc. 69mg • fiber 1g

RECIPE TIPS

The recipes that follow offer you a variety of options for delicious frozen drinks and desserts. You may create or use recipes of your own, as long as they yield no more than 2 quarts.

Recipe Tips

- Some recipes use precooked ingredients. For best results, the mixture should be chilled overnight before using. Or, chill the recipe over an ice bath, until it is completely cooled, before using.
- To make an ice bath, fill a large container with ice and water. Place saucepan or other container into the ice bath. Cool precooked ingredients completely.
- Prior to freezing, most recipes may be stored in the refrigerator for up to three days.
- You may substitute lower-fat creams (e.g., half-and-half) and milk (reduced fat or low-fat) for heavy cream and whole milk used in many recipes. However, keep in mind that the higher the fat content, the richer and creamier the result. Using lower-fat substitutes may change the taste, consistency and texture of the dessert. When substituting, be sure to use the same volume of the substitute as you would have used of the original item. For example, if the recipe calls for 2 cups of cream, use a total of 2 cups of the substitute (such as 1 cup cream, 1 cup whole milk).
- In recipes that use alcohol, add the alcohol during the last two minutes of the freezing process. Otherwise, the alcohol may impede the freezing process.
- When making sorbet, be sure to test the ripeness and sweetness of the fruit before you use it. The freezing process reduces the sweetness of the fruit so that it will taste less sweet than the recipe mixture. If the fruit tastes tart, add sugar to the recipe. If the fruit is very ripe or sweet, reduce the amount of sugar in the recipe.
- When making more than one recipe at a time, be sure the freezer bowl is completely frozen before each use.
- Make sure mixing arm and lid are in place before turning on machine.

Mix-Ins for Ice Cream

Turn any of the “plain” flavors of ice cream into something fun by adding up to 1 cup of any of the following (or a mixture of 2 or more totaling 1 cup): chopped cookies, favorite candy bars, brownies, leftover cake, marshmallows, chocolate morsels, peanut butter morsels, butterscotch morsels, toasted nuts, etc. Ingredients should be added about 5 minutes before the recipe is complete. Once the dessert has begun to thicken, add the ingredients through the ingredient spout. Nuts and other ingredients should be no larger than a chocolate chip.

ICE CREAM SERVING SUGGESTIONS

Ice Cream Terrine

You can make an ice cream terrine or loaf as a special way to serve your homemade ice cream, gelato, frozen yogurt, or sorbet. Simply line an 8-cup (9 x 5 x 3-inch) loaf pan with a large sheet of plastic wrap. Spoon frozen mixture into prepared pan, cover completely and freeze for at least 2 hours. If desired, frozen mixture can be layered with thin cookies or layers of cake, about ¼- to ½-inch thick. Remove from freezer and place in refrigerator for 20 to 30 minutes before serving to facilitate slicing. Slice with a sharp knife that has been dipped in hot water, then dried.

Ice Cream Pies

You can easily make an ice cream pie using any flavor of ice cream, frozen yogurt, or even sorbet. Begin with a cooled crust – traditional pastry or crumb (it can be placed in the freezer while you are mixing your filling). You can fill the crust directly or add a layer of syrup, chocolate (you can sprinkle the hot crust with chopped chocolate or chocolate chips – they will then melt and form a layer of chocolate candy) or nuts. Spoon your frozen mixture directly from the ice cream maker into the chilled crust. Freeze for 1 hour until the top is firm, then cover and freeze until needed. Remove from the freezer and place in the refrigerator 30 minutes before serving so that it will become soft enough to slice but will still hold its shape. Serve plain, or with additional toppings such as fresh fruit, fruit syrup, chocolate or caramel sauce, nuts, cherries, etc. Top with freshly whipped cream.

Ice Cream Sodas

Ice cream sodas are made with a flavoring syrup, soda, and a scoop of your favorite ice cream, frozen yogurt or sorbet. Place 2 tablespoons syrup in the bottom of a large glass. Add chilled soda or seltzer to within 2 inches of the rim of the glass.

Top with 1 large scoop of very firm ice cream, frozen yogurt or sorbet – trying to get the scoop to straddle the rim of the glass but also be partly submerged in the soda. If the ice cream is too deep into the soda it will cause it to overflow, and if it doesn’t touch, it is not an ice cream soda. The ice cream soda can be topped off with a squirt of whipped cream. The possibilities are endless. You can do a traditional soda such as a Black-and-White (chocolate syrup, seltzer, vanilla ice cream) or use ginger ale with a scoop of fruit-flavored sorbet – or a more exotic combination.

Medleys or Parfaits

Choose flavors and colors that complement each other, and layer in parfaits or arrange on plates using small scoops. For instance, a bowl of small scoops of Low-Fat Strawberry Frozen Yogurt, Mango Frozen Yogurt and Blueberry Gelato will make a dramatic presentation. Or try a medley of jewel-toned sorbets, such as Raspberry Mint, Lemon Basil and Coconut Cardamom.

Cuisinart®

Recipe Booklet

Frozen Yogurt-Ice Cream & Sorbet Maker

Instruction Booklet
Reverse Side



Version no: ICE35 IB -8565A
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Tel: 2669 6173 Fax: 2677 6556

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